fare, bread, prunes and milk, diluted with water, he was found dead, his knees close together, and the cup upon them, without having spilled a drop.

His servant found him in this seemingly easy posture, supposed him asleep, went out and shut the door, but when half down stairs, some thought or apprehension of danger struck him, he returned and looked again at his master; he went away a second time, and returned in the same manner, and upon examination found him dead.

So ended a life which had been spent in pursuit of useful knowledge, so far as the delicacy of his frame and his exertions for the improvement of his pupils permitted. His researches and discoveries procured him the respect and admiration of all acute and discerning philosophers; they laid the foundation of pneumatic chymistry.

The delicacy of his constitution prevented him from constant study, and a multiplicity of experiments; his hours of relaxation were spent in airing on horseback, and in the practice of the fine arts. His taste for drawing was correct, and he was a perfect judge of musick, he could sing or play on the flute, any plain air at first sight. Although his voice was weak, it was sweet and under perfect command. But he never indulged in poetical flights of the imagination. He delighted in the company of men of taste and literature, such as David Hume, Dr. Adam Smith, and Dr. Ferguson. They who were particularly attached to him, were those who had a taste for geological pursuits. Such were Mr. I. Clerk of Elden, who, although he was never at sea, by his work upon naval tactics, has taught our admirals to achieve the greatest victories. Dr. Roebuck and Mr. James Watt and Mr. Geddes of Leith, philosophic machinists, were particularly attached to him; so was Dr. James Hutton the writer of geological essays, in the Transactions of the Royal Society of Edinburgh, and the great improver of his country, by introducing the Norfolk husbandry into it.

Dr. Black's taste was consulted not only in composition, but in musick, drawing, and architecture. That he studied elegance and simplicity appears from his compositions, and even from his lectures, as they are collected and published by Dr. Robertson; it appeared in his dress, his countenance and in his conversation.

Regularity and method appeared in his whole conduct; of this his last will is a remarkable example. His property was chattle; he so arranged it before his death, that his executors had the least possible trouble. The whole of his property was to be divided into a number of shares, which were distributed among his relations in a manner becoming the propriety and regularity of his character.

Separated as he was from his parents at an early period of his life, he did not forget their tender and affectionate regard, but continued to love, honour, and revere them. He and his brothers and sisters lived on terms of mutual attachment and love. He never lost a friend, but by the fatal stroke of death. His pupils held him in grateful remembrance.

USEFUL INVENTIONS.

A Receipt for making Family Wine, extracted from the Bath and West of England Society's Letters and Papers on Agriculture, Planting, &c. furnished by William Mauthews of Bath. One of the Correspondents objects to using spirits in the compound; they may be used or not at the choice of the maker.

TAKE black currants—red ditto—white ditto—ripe cherries (black hearts are the best)—rasberries—each an equal, or nearly an equal quantity; if black currants be the most abundant, so much the better. To 4lb of the mixed fruit, well bruised, put one gallon of clear, soft water; steep three days and nights in open vessels, frequently stirring up the mass; then strain through a hair sieve. The remaining pulp press to dryness. Put both liquids together,

and to each gallon of the whole put three pounds, good, rich, moist sugar, of a bright yellowish appearance. Let the whole stand again three days and nights, frequently stirring up as before, after skimming off the top. Then turn it into casks, and let it remain full and purging at the bung-hole, about two weeks. Lastly, to every nine gallons put one quart of good brandy, and bung down. If it does not soon drop fine, a steeping of isinglass may be introduced, and stirred into the liquid, in the proportion of about half an ounce to nine gallons.

N. B. Gooseberries, especially the largest, rich-flavoured, may be used in the mixture to great advantage; but it has been found the best way to prepare them separately, by more powerful bruising, or pounding, so as to form the proper consistence in pulp, by putting six quarts of fruit to one gallon of water, pouring on the water at twice; the smaller quantity at night, and the larger the next morning. This process, finished as aforesaid, will make excellent wine, unmixed, but this fluid added to the former mixture, will sometimes improve the compound.

Several hogsheads of wine have been thus manufactured by Mr. M. which was pronounced to be of excellent quality.

The Means of preventing the Decay of Wood; by Dr. Parry. From the same.

The dry rot is more or less a rapid decomposition of the substance of wood, from moisture deposited on it by condensation, to the action of which it is more exposed on certain situations than others; and that this moisture operates more quickly on wood, which most abounds with saccharine, or fermentible juices of the sap. This evil may be infallibly prevented where it is practicable to cover the surface of the wood properly dried, with a varnish which is impenetrable, and indestructible by water. The circumstance of having the wood properly dried, or seasoned, is of great importance; because timber, which is painted before its saccharine moisture or sap is exhaled, is often destroyed by dry rot. From the insufficiency of common oil-paint to preserve wooden fences, weather-boarding, &c. Dr. Parry made various experiments to obtain a more effectual covering. He recommends the following composition, which he himself has tried with great success.

Take twelve ounces of resin and eight ounces of roll brimstone, each coarsely powdered, and three gallons of train oil. Heat them slowly, gradually adding four ounces of bees-wax, cut in small bits. Frequently stir the liquor, which, as soon as the solid ingredients are dissolved, will be fit for use. What remains unused will become solid on cooling, and may be re-melted on subsequent occasions.

It is necessary to mention that compositions made of hot oil, should, for the sake of security, be heated in metallic or glazed earthen vessels, in the open air. For whenever oil is brought to the boiling point, or 600° of Fahrenheits' thermometer, the vapour immediately catches fire, although not in contact with any flame, and though a lower degree of temperature than that of boiling should be used in this process it is not always practicable either exactly to regulate the heat, or to prevent the overflowing of the materials; in either of which cases, were the melting performed in a house, the most fatal accident might follow.

DETACHED ANECDOTES.

NEW MODE OF AGRICULTURE.

STRANGE and ludicrous as it may appear, the following economical mode of agriculture, was practised by a farmer, near Ballyclare, about forty years ago. Previous to sowing, he mounted the horse destined to harrow, and being furnished with the necessary seed, he proceeded to sow, harrow and ride all at once! This I believe surpasses any thing mentioned in the annals of agriculture, or by Mr. Gaubado, in his annals of horsemanship.